

## BOTTLING YOUR GINGER BEER:

**\*It is very important to only use pressure-rated plastic bottles to store and carbonate your Ginger Beer. Failure to do so could result in beer bombs. Not only is spilled Ginger Beer a serious buzz kill, it can also be DANGEROUS.** Clean, used tonic water bottles, soda pop bottles or carbonated water bottles work great for this step.

1. Clean all of your supplies and pressure-rated plastic bottles with soap & water.
2. Add 1 TBSP of no-rinse brewing cleanser to a clean plugged sink and dissolve the granules in 1 gallon of hot tap water.
3. Submerge your bottles, racking cane and hose in the cleanser and soak them for at least 1 minute.
4. Attach your clean syphon hose to the curved part of the racking cane.
5. Coil the hose beneath the surface of the cleanser water until the hose is filled with liquid.
6. With your thumb firmly over the end of the hose, place the black tip of your racking cane into the fermentation jug. Set the jug onto a higher surface so that gravity can assist the process.
7. Slowly release your thumb from the end of the hose and drain the cleanser from the line. Once the cleanser is purged and Ginger Beer begins to flow, place your dry plastic bottle beneath the stream. Leaving an inch or two at the top of the bottle for the next step.
8. Gently squeeze the sides of the plastic bottle to remove excess air and tightly screw on the cap.
9. Within 24+ hours, you should notice the plastic bottle regain its shape and no longer give when squeezed. Once this happens, store all of the bottles in the refrigerator to stop carbonation and prevent over pressurizing your bottle.





## CLEANING YOUR SUPPLIES: \_\_\_\_\_

1. Clean all of your supplies with soap & water.
2. Add 1 TBSP of no-rinse brewing cleanser to the fermentation jug.
3. Fill the jug with hot tap water to the “ONE GALLON” mark on the glass.
4. With your hand over the jug opening, vigorously shake until the cleanser has dissolved completely.
5. Transfer the cleanser into a 5+ quart stock pot and place the following in the pot for 1 minute or longer:
  - Mixing Bowl
  - Cooking Spoon (*Stainless Steel is best*)
  - Airlock & Rubber Bung
  - Funnel
  - Cooking Thermometer & 1 Teaspoon
6. Remove the mixing bowl from the liquid and shake out any excess cleanser.
7. Place all the remaining clean supplies into the mixing bowl and allow everything to air dry. **Do not rinse or use a towel to dry.**
8. Make sure that your airlock “bubble” is filled with cleanser to the line indicated on the lid side of the airlock. Set aside the extra liquid cleanser until brewing is complete.

## MAKING YOUR GINGER WORT: \_\_\_\_\_

1. Bring 17 cups of filtered water to a boil on the cooktop, then reduce to simmer.
2. Pour the entire package of Ginger Beer ingredients into the pot.  
(*The mesh brewing bag / spices are beneath the sugar inside the package.*)
3. Stir the pot frequently until all the sugar has dissolved.
4. Once dissolved, cover the pot with a lid.
5. Let your Ginger wort simmer for **60 minutes, stirring occasionally.**

## COOLING YOUR GINGER WORT: \_\_\_\_\_

1. After 60 minutes, remove your pot from heat and air cool without a lid.
2. Plug one side of your clean kitchen sink and fill it  $\frac{1}{4}$  of the way with cold tap water.
3. Add 16 to 32 cups of ice to the sink.
4. With the lid back on the pot, gently set your stock pot into the ice water bath, making sure that the water level is below the top of the pot.
5. Stir your Ginger wort to help dissipate the heat until the temperature drops below 77° F (25° C) **\*Please be careful not to splash water from the sink into the Ginger wort while stirring.** Now is a good time to take your initial hydrometer reading if you want to know the end proof of your brew.

## FERMENTATION TIME: \_\_\_\_\_

1. With the help of a friend and your clean funnel, transfer your Ginger Wort into your fermentation jug.
2. If the liquid does not reach the “ONE GALLON” mark on the fermentation jug, add filtered water until the correct level is reached.
3. Add 1 teaspoon of brewing yeast to the jug. Seal the packet & store it in the refrigerator for later use. Each yeast package will yield approximately four batches of Ginger Beer.
4. Firmly place the rubber bung and airlock (*filled to the line indicated with cleanser*) into the top of the jug to create an airtight seal.
5. Store your fermentation jug in a cool, dark location where it will be left undisturbed for 5-7 days. If possible, try to keep your Ginger Beer between 61-75° F (16-24° C). Refer to your LCD thermometer on the side of the fermentation jug for temperature.
6. After 5 days, give your Ginger Beer a quick taste test. If you're happy with the flavor, move on to the bottling steps on the next page. Fermenting at cold temperatures will take longer.

Letting your Ginger Beer ferment longer will produce a higher alcohol % but can also make your brew taste dry. Adding sugar, to taste, can correct a brew that tastes too dry after fermentation is completed.

7. If you have a hydrometer, take your second readings to determine the ABV. Hydrometer instructions can be found on page N° 10 of the online instructions.

Find Non-Alcoholic Instructions at:  
**HomemadeGingerBeer.com**